

# LUCA

## CHEF'S MENU

95 / 110pp

A four course menu curated by our chefs —*Taken by the table*

## WINE PAIRING

75pp

An italian wine for each course, selected by our sommeliers

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### Parmesan fries

9

### Marinated olives and caperberries

4

### Italian salumi with pickled giardiniera vegetables

24

### ANTIPASTI

#### Grilled cornish squid, chickpea, olive and 'nduja

29

#### Burrata, caponata of orchard fruits, radicchio, toasted seeds and muscat grape

27

#### Crudo of cornish bream, agrodolce, winter citrus, fennel and pickled chilli

28

#### Vitello tonnato, pickled romanesco, cauliflower, trompette mushrooms and pine nuts

26

### PRIMI

#### Cappelletti of salt baked potato, leeks, pecorino and black winter truffle

38

#### Rigatoni with pork sausage ragu, tomato, anchovy and mint

26

#### Tagliatelle of braised italian greens, ricotta, smoked almonds and pickled chilli

28

#### Agnolotti of alpine speck, girolles and borettane onions

38

#### Tortelli of delica pumpkin, pumpkin seed praline, pickled chilli, sage and ricotta

34

### SECONDI

#### Cornish brill, mussels, celeriac, kale and smoked butter sauce

48

#### Warm winter vegetable tartlet, smoked chilli, sheep's ricotta, black olive and almond

38

#### Roasted venison, ragu of porcini, smoked potato, swiss chard and green peppercorn

49

#### Hereford beef ribeye, jerusalem artichoke, pickled walnut and confit garlic

68

### CONTORNI

#### Salad of italian and british seasonal leaves

9

#### Creamed polenta, taleggio and black winter truffle

16

#### Braised italian winter greens, chilli, garlic and lemon

12

*Please let us know if you have any allergies or intolerances  
A discretionary service charge of 15% will be added to your bill.*